40/50 - (C) WPI / DERWENT

AN - 1996-339046 [34]

AP - JP19940300610 19941205

PR - JP19940300610 19941205

TI - Increasing drought resistance and salt-tolerance of plant - comprises adding fermented amino:acid soln. to plant during cultivation, useful for vegetables

IW - INCREASE DROUGHT RESISTANCE SALT TOLERANCE PLANT COMPRISE ADD FERMENTATION AMINO ACID SOLUTION PLANT CULTIVATE USEFUL VEGETABLE

PA - (MITK ) MITSUI TOATSU CHEM INC

PN - JP8157317 A 19960618 DW199634 A01N63/02 009pp

IC - A01G7/06 ; A01N63/02

AB - J08157317 Process to increase the drought resistance and salt-tolerance of a plant, comprises adding a fermented soln. amino acid to the plant during its cultivation.

- The concn. of the total amino acid in the amino acid fermented soln. is 5-200 ppm. The amino acid fermented soln. is obtd. by amino acid fermentation of a raw material soln. contg. a saccharide, urea and/or ammonium salt and yeast essence.
- USE - The process is useful for vegetables such as tomatoes, onions and rape.
- By a simple and safe process of scattering amino acid fermented soln. onto the leaves of the plant, the plant can be grown normally even under water stress.
- In an example the prepn. of an amino acid fermented soln. Coryne bacterium glutamicum ATCC21157 was inoculated in 1000 ml of an amino acid fermentation material (pH 7.0) and subjected to aeration spinner culture in 2500 ml jar at 30 deg.C for 96 hrs.. Ammonia water was used as pH controlling agent. Then the soln. was centrifuged and the culture soln. free from the bacterial was obtd. as amino acid fermented soln. A.(Dwg.0/0)

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